



## WHITE TRUFFLE MENU

DIAMONDS OF THE KITCHEN

### STARTERS

#### BURRATA

*Creamy burrata from Puglia, truffle  
honey and toasted focaccia*

£40

#### UOVA E TARTUFO

*Pan-fried hen's egg, Durum wheat bread and chives*

£40

### MAINS

#### PUCCIA

*Stone baked pizza dough, garlic and herb oil,  
melted cheese sauce and shaved truffle*

£59

#### RISOTTO

*Creamy carnaroli rice, Parmesan and butter*

£59

### DESSERT

#### PANNA COTTA

*Set vanilla cream with  
gianduja mousse, hazelnut  
croccante, caramelised  
carta di musica*

£35



## *Suggested Pairings*

### **Dolcetto d'Alba, Prunotto, Piemonte**

*Made from the Dolcetto grape, it offers complex flavours of red fruit, roses, and earthy notes, which complement and enhance the aromatic and earthy qualities of white truffles*

*£18.50 per 175ml glass*

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### **Gavi di Gavi, Serre dei Roveri, San Silvestro, Piemonte**

*Gavi di Gavi is known for its clean and crisp profile, with notes of green apple, citrus, and a mineral undertone. This freshness can provide a refreshing contrast to the rich and earthy flavours of white truffles*

*£15.50 per 175ml glass*

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### **Bottega Brut Rosé, Lombardy, Italy**

*The fresh berries and delicate floral notes, provide an exquisite pairing with white truffles, cleansing the palate between bites and enhancing the overall dining experience*

*£14.50 per 175ml glass*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.

